

MARTIE WELCH HIT BIG MARKET.

AT T WHARF WITH A TRIP OF
90,000 POUNDS FRESH
FISH.

Fishing arrivals at T wharf this morning were few, comprising just an even half dozen fares, five being from off shore with large trips, which helps out the situation today, for Wednesday during Lenten season always brings a large demand for fish.

The largest trip of the day and in fact one of the best of the season, which promises to give him a stock that will rival any of the winter was brought in by sch. Lucania, Capt. Martin L. Welch. The Lucania hails for 60,000 haddock, 26,000 cod, 4000 hake and 1000 cusk and struck a nice market, coming in just at a time when fancy prices are being paid.

The other arrivals include nearly the entire beam trawling fleet, consisting of the steamers Foam, with 60,000 pounds, Surf, 50,000 pounds, Swell, 48,000 pounds, and Crest, 63,000 pounds. Sch. Thos. J. Carroll from the shore has 13,000 pounds.

Haddock sold at \$3.70 to \$3.85 a hundred weight, large cod, \$6 to \$7; market cod, \$5 to \$6; hake, \$4 to \$6; cusk, \$2.50 to \$2.75.

Beston Arrivals.

The fares and prices in detail are:
Steamer Surf, 44,000 haddock, 6000 cod.

Steamer Foam, 50,000 haddock, 2500 cod, 6500 pollock.

Sch. Lucania, 60,000 haddock, 26,000 cod 4000 hake 1000 cusk.

Steamer Swell, 44,000 haddock, 4500 cod.

Sch. Thomas J. Carroll, 500 haddock, 500 cod, 6000 hake, 6000 cusk.

Steamer Crest, 57,000 haddock, 11,000 cod.

Haddock, \$3.70 to \$3.85 per cwt.; large cod, \$6 to \$7; market cod, \$5 to \$6; hake, \$4 to \$6; cusk, \$2.50 to \$2.75.

Ice Killed Scallops.

The fishermen off the coast of South Yarmouth, Dennis and Chatham fear that the great beds of scallops have been killed by the heavy ice and anchor frost that has covered the shoals since the new year began and some of the fishermen who have been out over the ice and dredged in the small areas of open water say that in their opinion at least 90 per cent. of the scallops have been killed. The heavy ice has carried great quantities of oysters from the beds along the coast at Cotuit and other places, and at Wellfleet, on the Cape Cod bay shore, the oyster industry has been completely paralyzed during the present season.

Feb. 28.

BIG WEALTH IN FISH.

Alaska's Piscatorial Production Nearly
Equals the Gold Output.

"Alaska's reputation has rested largely upon its production of gold, but do you know that last year the territory produced in canned salmon almost its equal in value?" said F. C. Barron, a wealthy canner of Juneau. "Of course, it was an unusual year. The catch of salmon all along the coast as far as the Bering Sea was the greatest that has been known in several years, and a better price was obtained.

"There is no accounting for the unusual run of salmon. This year it may not be half of what it was last. The value of the salmon catch in 1911 was almost double that of 1910. It amounted to nearly \$15,000,000, and the gold production was approximately \$17,000,000. In 1910, salmon sold for sixty cents a dozen, or \$2.40 a case. For last year's catch the canners realized \$1.10 a dozen, or \$4.40 a case. The total output was more than 3,000,000 cases.

"Salmon is a peculiar kind of fish. The females, weighing perhaps 20 lbs. after they deposit their eggs, number close to 2500, die, and it is up to the fishermen to catch them before they go into their death waters.

"Alaska is a great country, but to my mind it will never be anything but a mining and fishing territory."—Washington Post.

Steam Trawlers at Manila.

A second steam trawling company for fishing in Philippine waters has been incorporated at Manila. Japanese are furnishing the capital. The first trawler was constructed at Nagasaki after the English brought out for the Japanese and other eastern fishing companies. It is announced a third company is in process of organization.

Jap Fishers Progressive.

A system of subsidies for the construction of motor fishing boats has been established in Japan, with the result that there are now about 500 motor-driven fishing craft employed by Japanese fishermen. These vessels vary in length from 35 to 65 feet, and carry motors ranging from 15 to 50 horsepower.

The Scotland Catch.

The total quantity of fish landed in Scotland during the 11 months ended November 30, 1911, was 7,923,182 cwt. (shell fish weight not included), valued at \$14,527,760 (shell fish value included).

Put the Fish Back.

The United States Bureau of Fisheries, after seining the Chesapeake and Ohio Canal, returned more than 100,000 food fish to the Potomac river. The carp were killed and given to the poor.

Feb. 28.

No Ice on the Shoals.

Nantucket shoals for the first time in over seven weeks is free of heavy ice, the crippled vessels that were tied up in port have made temporary repairs and proceeded to their destination or have been towed over the shoals and around the cape.

Suffered in the Gale.

Sch. Norma of this port, put into Halifax Saturday for shelter from the storm and general repairs of damages sustained in the gale outside.

Another Salt Banker Away.

Sch. Hazel R. Hines, Capt. Fred Morrissey, another of the salt bank trawling fleet sailed this morning.

Feb. 28.

Portland Fish Notes.

Several small trips of fish were brought in at Portland Monday as well as two good ones. They were: Albert W. Black, 15,000; Lochinvar, 7000; Gladys, 1500; Fannie Hayden, 3000.

Feb. 29.

ROBINSON FLEET NOW FITTING.

The schooners Alice and Joseph Russ of the Robinson Fisheries Company, Anacortes, are being given a thorough overhauling at Eagle Harbor and a considerable of their stores put aboard preparatory to their leaving for the cod fish banks the latter part of March or first of April. The vessels have been tied up at Eagle Harbor ever since their return last fall. They will be completely outfitted from Seattle this spring instead of at Anacortes as heretofore.

Fares at Newport and Provincetown.

Newport reported yesterday the arrival of the sloops Tecumseh, Gen. Grant, Irene, May and Maud Gertrude, which between them landed 27,500 pounds of groundfish, mostly haddock and cod.

Provincetown, reporting no small boats out fishing added that the schs. Louisa R. Silva and the Jesse Costa were in there with 18,000 pounds of mixed fish between them.

Brought Home Load of Coal.

Sch. Oriole, Capt. Jerry Cook, has returned from New York after discharging her frozen herring. Capt. Cook brought home a load of coal for Sylvanus Smith, Jr.

CAUGHT BIG ALBICORE.

George Kelly of Goshen, Ind., caught off Catalina Island, Cal., last week, what is said to be the largest albicore ever seen. The fish weighed 66 1-2 pounds.

HOW THE COD IS PREPARED FOR MARKET.

The preparation of the fish starts aboard the fishing vessel. Every evening, after all the dories have come in, the day's catch is gone over, and the head, backbone and entrails are removed. Then the fish are thrown into the hold, and salted down with coarse salt.

It is interesting to watch a crew of fishermen stripping the fish of these useless parts. Five men work in each section, and each has his particular work to do on the fish. The first man takes the fish from the deck, cuts it open from the throat to vent, and passes it to the next, so quickly that the operation seems to be all one movement. The second man has one hand encased in a heavy covering, and when he receives the fish, he scoops the entrails from it with this mittened hand, wrenches the head off, and passes it to the third man. This man has simply to cut the backbone out of the fish, and drop it, the fish, into a tub of salt water at his feet.

When this tub becomes full, the fourth man empties it by pitching the fish down the hatch to the fifth man, who is stationed in the hold. The work of this man is to pack the fish firmly together, and, once in a while, to sprinkle a liberal amount of coarse sea salt upon them.

Upon the arrival of the vessel in port, she is emptied of her cargo by means of baskets suspended from ropes, which are lowered into, and raised from the hold.

As soon as the fish have been removed from the vessel, they are put into huge butts or barrels, containing coarse salt and water. After soaking in these butts for two or three weeks, they are placed in piles and allowed to drain for several days.

When all the water has drained away, the fish are put on the flakes to dry in the sun. Only a day is needed to thoroughly dry the fish, and only a part of a very hot day.

If, however, the fish are being prepared for the export trade, or are to be sent to a hot, moist country, a different method is followed in drying them. Instead of being put on the flakes (there) they are placed on racks in a closet heated by hot water pipes, which soon take every drop of moisture out of them. Sometimes, when the air in these closets becomes moist, a huge fan is started, and the air, which is put in circulation by it, sweeps down through the drying compartments and carries all of the moisture up through air shafts to the roof.

Upon taking up a fish dried in this manner, one would find it to be almost as stiff as a board, and, in fact, a hydraulic ram has to be used in order to pack these artificially dried fish properly.

The flake-dried fish are not ready for market yet, however, and the next step in the preparation of these is the boning and skinning of them.

A person watching a trained worker remove the skin and bones from a fish would think that it was very easy, but of course, everyone knows that it is easier to watch a person do a thing than to do it himself.

Much of the cod is put on the market in this condition, after being cut up and pressed into cakes of a uniform size. I say, much of the cod, but perhaps it would be more correct if I should put it, much of the cod for the retail trade, because the cod for the wholesale market is not pressed at all, but simply packed in boxes as it comes from the cutting and boning room.

For those who prefer a better article than this which I have just mentioned, all of the bones are removed before pressing the fish into the package shape.

Cod for the wholesale trade are put upon the market in many different ways, and many different methods of packing are followed. One of the methods is the "roll packed," in which the fish are simply rolled up and laid in the box. Another method is the "square cut," in which the fish is cut in the form of a square or oblong and laid in the box. Another method still, is the "facing" method, in which a cut is made into one side of the fish, and the flap folded over, so that a smooth, clean surface is presented to view.

Feb. 29.

Portland Fish Notes.

Several fish arrivals were reported at Portland Tuesday, but all the vessels that came in arrived during the evening before previous to the coming of the storm. The fares reported were Eva and Mildred, 10,000; Fanny Reed, 3000; Mary E. Sennett, 3000; Bernie and Bessie, 4000; Angie B. Watson, 9000; A. P. Parkhurst, 2000; Iceland, 2000.

HARBOR QUIET CONTINUES.

NOTHING FROM OFF SHORE TO-
DAY AND GILL NETTERS
DO POORLY.

No arrivals were reported here up to noon today, while there was but few sailings.

It was a bad day for the gill netters yesterday, most of them returning to port without attempting to fish. Only three of the fleet secured a lift, each bringing in small fares.

On account of the heavy gale that blew outside this morning, the fleet have again been hampered and the larger part of them are in port.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Str. Naomi Bruce, gill netting, 400 lbs. fresh fish.

Str. Margaret D., gill netting, 600 lbs. fresh fish.

Str. Prince Olaf, gill netting, 800 lbs. fresh fish.

Vessels Sailed.

Sch. J. J. Flaherty, salt trawl banking.

Sch. Slade Gorton, Boston.

Sch. Hortense, halibuting.

Sch. Arabia, haddocking.

Sch. Belbina P. Domingoes, haddocking.

Sch. Jeanette, haddocking.

Sch. Harriett, haddocking.

TODAY'S FISH MARKET.

Salt Fish.

Handline Georges codfish, large \$5 per cwt., medium, \$4.50, snappers, \$3. Eastern halibut codfish, large, \$4.75, mediums, \$4.25.

Haddock, \$1.50.

Pollock, \$1.50.

Cusk, large, \$2.50, medium, \$2, snappers, \$1.50.

Hake, \$1.50.

Fresh Fish.

Haddock, \$1 per cwt.

Peak cod, large, \$2.15, medium, \$1.75, snappers 75 cts.

Western cod, large, \$2.25, mediums, \$1.85, snappers 75 cts.

All codfish not gilled, 10 cts. per 100 pounds less than the above.

Cusk, large, \$1.50, medium, \$1.20, snappers, 60 cts.

Bank halibut, 13c per lb. for white and 11c per lb. for gray.

Bait Prices.

Frozen bluebacks, \$2.50 to \$3 per cwt.

Newfoundland frozen herring, \$2.75 to \$3.25 per cwt.

Shore frozen herring, \$2 to \$3 per bbl.

Frozen squid, \$3.75 per cwt.

Feb. 29.

BEHRING SEA PATROL PLAN.

The revenue cutter service has practically completed arrangements for patrolling Behring Sea during the open season to prevent pelagic sealing, in accordance with the treaty recently signed by the United States, Great Britain, Russia and Japan. The cutters McCullough, Rush, Manning and Tahoma have been selected for this duty. The scope of their work will be the entire Behring Sea. Any American, British, Russian or Japanese merchant sealing vessels found in the North Pacific ocean will be seized.

All sealing will be done under governmental supervision.

The cutters will begin cruising about April 1. The revenue cutter Bear will make its usual tour of the Arctic Ocean, going as far as Point Barrow, the most northerly cape of Alaska. During the spring, summer and fall the Bear is the "policeman" of these waters, assisting and protecting merchant vessels and whalers.

Feb. 29.

FINE TRIPS STILL COMING.

AND THE PRICES ARE FIRST
CLASS AT T WHARF
TODAY.

Good prices still prevail on all kinds of fresh fish, due to the cold spell of the past few days and increased Lenten demand, consequently the off shore arrivals at Boston this morning will fare well when the skippers take down their checks from the exchange.

Sch. James W. Parker has the banner trip of the day, hauling for 83,000 pounds, mostly haddock. Other fares are schs. Robert and Arthur, 67,000 pounds; Esperanto, 50,000 pounds; Frances S. Grueby, 64,000 pounds; Fannie Belle Atwood, 78,000 pounds and Harmony, 70,000 pounds. The market boats Hockomock and Emily Sears are also at the dock, the former with 6700 pounds and the latter, 10,000 pounds.

Haddock sold at \$2.30 to \$5.60 per hundred weight, large and market cod, \$4 to \$5; hake, \$5; pollock, \$4 and cusk, \$3.

Boston Arrivals.

The fares and prices in detail are:

Sch. Robert and Arthur, 60,000 haddock, 7000 cod.

Sch. Hockomock, 4000 haddock, 1200 cod, 1500 hake.

Sch. Esperanto, 50,000 haddock.

Sch. Frances S. Grueby, 66,000 haddock, 4000 cod.

Sch. Fannie Belle Atwood, 65,000 haddock, 13,000 cod.

Sch. Harmony, 60,000 haddock, 1000 cod.

Sch. James W. Parker, 75,000 haddock, 8000 cod.

Sch. Emily Sears, 10,000 cod.

Haddock, \$2.30 to \$5.60; large cod, \$4 to \$5; market cod, \$4 to \$5; hake, \$5; pollock, \$4; cusk, \$3.

Feb. 29.

NEW SCALLOP BEDS FOUND.

Over a Dozen Miles of Unusually Large Shellfish Discovered on Cape.

The scallop fishermen about the shores of Wareham are interested in the new beds found on the outer side of the Cape. There was a discovery of over a dozen miles of scallop beds that the fishermen had never located before. This kind has spurred the fishermen into asking an investigation by the State Fish commission to determine why the shellfish are so much bigger than common. Some of the old scallop fishermen say that it is a new breed of these mollusks that has been discovered.

Mar. 1.

MAY SEND MAN TO ENGLAND.

LOCAL ANTI-BEAM TRAWLING
COMMITTEE TO MEET AGAIN
SATURDAY EVENING.

The plan of campaign laid out by the local anti-beam trawling committee is progressing most favorably and another meeting of the committee is planned for Saturday evening.

Secretary Freeman has completed sending out letters, each accompanied by a circular containing the Gardner bill to ports along the Maine coast and from that region comes most encouraging reports each day of what the interests there are doing to assist in the campaign for the eradication of the beam trawler from the banks and preventing the marketing of their catches in American ports.

That the local committee intends to be well equipped with practical knowledge of plenty of data when they go before the Congressional committee at Washington is apparent. One of the plans which the committee is considering is that of sending a representative abroad to gather data and statistics concerning foreign beam trawling fleets.

March 1.

PRACTICAL FISHERMAN HAS HIS SAY.

Replies to the Canadian Minister's Speech on Beam Trawling.

In a letter to the Halifax Chronicle, Capt. Frank Young of Arichat, C. B., takes exceptions to several points raised by the minister of marine and fisheries on the beam trawling question, which are quite interesting.

He writes as follows:

"I wish to make a few remarks, from a non-political standpoint, on the beam trawler situation as it appears to the fishermen of this locality. Hansard, of February 5th, contains the speech of the Minister of Marine and Fisheries, on this question—a speech that is to any casual observer at all conversant with our fisheries replete with most astonishing arguments. Mr. Hazen contends that none of the fish caught by trawlers spawn at the bottom. In my experience, and in the experience of all the fishermen, I have consulted on the subject, every variety of spawn is to be found at the bottom, though it is true that some spawn such as mackerel may at times be found at the surface. Of course, this spawn, as well as the spawning fish, will be caught and destroyed; and thus our fishing grounds will be ruined.

Beam Trawlers a Serious Menace.

It is true, as Mr. Hazen supposes, that no fisherman would think of setting trawls in a locality where beam trawlers were known to be in operation, as such would mean the loss of their gear, but with the ever-increasing number of trawlers will not that be a serious handicap to our fishermen, and force them to go such distances as to make fishing unprofitable and eventually, an impossibility?

Mr. Hazen states that whole villages in Scotland have been wiped out and the inhabitants compelled to go to the headquarters of the beam trawlers to earn a livelihood as a result of trawlers operating along the coast. Imagine, then, the condition of fishermen when the trawlers with headquarters at Canso, Cape George or somewhere,

monopolizing our fisheries, and we of other villages compelled to sell our homes, and, with them, our independent rights as fishermen, and become packers, curers and salters of fish to the beam-trawling magnates! How can Mr. Hazen calmly sit and explain this coming calamity to us, and yet not stretch a hand to save us from such a sacrifice?

Minister's Statement a Shock.

The Minister's statement, that the steam trawler is essential to a steady supply of fresh fish, because of their ability to fish in all kinds of weather, is something of a shock to the fishermen down here. The cold storage plants were built to overcome this difficulty, and the government itself instituted plants for this purpose; and what is most singular is that we fishermen are continually told that no price can be paid for fish because no market can be found for those already in cold storage. Surely anyone but Mr. Hazen can realize the enormous difference in destructive and waste power, between the harmless bultow or hand trawl, which catches only what it is intended to catch, and the huge, sweeping net of the trawler, taking in every fish in the waters, of value or no value, matured or immature.

One of Mr. Hazen's arguments in favor of steam trawlers is that if they were abolished, scarcity of bait would then compel France to quit fishing on this side of the Atlantic. So it seems that we must maintain the destructive trawler in order to permit France to fish in our waters, and this last is what we have tried so often to prevent and would most heartily wish to see abolished.

I do not make the above remarks as a political partisan, but simply as a fisherman wishing to preserve the rights of fishermen and to abolish the destructive trawler before the advent of the "Big Interests" and accumulated capital make it too powerful an evil to be successfully dealt with.

Mar. 1.

BUILDING A LARGE FLEET.

PRINCE RUPERT CONCERN IS TO
HAVE SIXTEEN CRAFTS
FROM ENGLAND.

George H. Collins, managing director of the Canadian Fish and Cold Storage Company, Prince Rupert, is at present in England, where he will call for tenders for building 16 fishing vessels to be used in the waters of the Pacific adjacent to the plant next April.

The company will commence business and the vessels must be built and delivered by that time. The company is capitalized at \$1,500,000 and the plant will cost when completed close on to \$500,000 and will be the largest of its kind in the world.

The buildings of the company at Prince Rupert are of reinforced concrete, built at one end of the harbor, and will be fitted up with the best modern machinery.

The storage capacity will be four-teen million pounds of fish, with a freezing capacity of 110 tons per day.

In an interview Mr. Collins said: With the completion of the G. T. P., fish from the Pacific coast will be put in the eastern market three days quicker than now. This he explains by the fact that the greatest proportion of the fish is caught near Prince Rupert and thence has to be taken to Vancouver and Seattle for shipment.

The establishment will give employment to 500 men, none of whom will be Japanese. White men and Indians only will be employed.

The remaining directors of the company are: Andrew Kelly, president of the Western Canada Flour Mills, Winnipeg; James Carruthers, of Montreal, grain exporter, and Grier Starrett, former manager of the New England Fish Company.

Mar. 1.

The Bill to Count Fish.

How many good fish there are in the sea we are in a fair way to know. The favorable committee report on Congressman Gardner's bill makes Uncle Sam one of the counters. Until the investigation is finished the layman may care to become dizzy on the figures compiled by Prof. Herubel in "Sea Fisheries." There are about 180 families, with an average of 20 genera, and five or six species to each genus. The turbot spawns 9,000,000 eggs in a season, the codfish 6,000,000, the mackerel 700,000, the herring 50,000 the sole 85,000, and the brill 200,000. The females of the species are more numerous than male; 75 to 25 in the case of the herring. It has been estimated that there are 67,000,000,000,000 fish in the North sea in February and March, and a naturalist has found about 279,000,000,000 fecundated eggs in a square mile in the Skagerrack.—Boston Herald.

Mar. 1.

DOMINION GOVERNMENT.

Is Engaged in Hatching Fish on a
Large Scale to Stock Waters.

Hatching fish by artificial means to stock the waters of Canada is engaged in on a large scale by the Dominion Government. In 1909 the Dominion fish hatcheries planted no fewer than 1,024,282,000 fry in various waters throughout the country. In 1900 only 271,996,000 fry were planted by the Government fish hatcheries, so the plant of young fish has increased nearly 277 per cent. in the past 10 years, and the number of hatcheries has increased from 12 to 37. Of the hatcheries now in operation, British Columbia and Quebec have eight each, Nova Scotia, New Brunswick and Ontario, five each, and Manitoba and Prince Edward Island each have three. The amount voted by the Dominion Parliament for fish culture purposes in 1909 was \$322,300, and of this \$180,345 was expended.

Mar. 1.

HEAVY WIND HINDERING.

ANOTHER DAY PASSES HERE
WITH NO ARRIVALS WITH
FISH FARES.

Not an arrival of any description came in over night. The wind had abated considerably this morning, consequently the market boats as well as the off shores that have been in the harbor were able to get away during the forenoon.

Yesterday was another hard day on the gill netters it being rough and blowing outside, greatly hampering fishing operations. Only a few of the big crafts ventured out, the gasoliners and in fact nearly all the fleet remaining tied up at their landing places.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Str. Margaret D., gill netting, 8000 lbs. fresh fish.

Str. F S. Willard, gill netting, 1000 lbs. fresh fish.

Str. Nomad, gill netting, 1000 lbs. fresh fish.

Sch. Harmony, via Boston.

Sch. Hockomock, via Boston.

Sch. Conqueror, via Boston.

Sch. James W. Parker, via Boston.

Vessels Sailed.

Sch. Mary P. Goulart, haddocking.

Sch. Clara G. Silva, haddocking.

Sch. Annie and Jennie, haddocking.

Sch. Flavilla, haddocking.

Sch. Jorgina, haddocking.

Sch. Washakie, haddocking.

Sch. Edith Silveria, haddocking.

Sch. Priscilla, haddocking.

Sch. Thos. J. Carroll, haddocking.

Sch. Conqueror, haddocking.

Sch. Effie M. Prior, haddocking.

Sch. Arkona, salt banking.

TODAY'S FISH MARKET.

Salt Fish.

Handline Georges codfish, large \$5 per cwt., medium, \$4.50, snappers, \$3.

Eastern halibut codfish, large, \$4.75, mediums, \$4.25.

Haddock, \$1.50.

Pollock, \$1.50.

Cusk, large, \$2.50, medium, \$2, snappers, \$1.50.

Hake, \$1.50.

Fresh Fish.

Haddock, \$1 per cwt.

Peak cod, large, \$2.15, medium, \$1.75, snappers 75 cts.

Western cod, large, \$2.25, mediums, \$1.85, snappers 75 cts.

All codfish not gilled, 10 cts. per 100 pounds less than the above.

Cusk, large, \$1.50, medium, \$1.20, snappers, 60 cts.

Bank halibut, 13c per lb. for white and 11c per lb. for gray.

Bait Prices.

Frozen bluebacks, \$2.50 to \$3 per cwt.

Newfoundland frozen herring, \$2.75 to \$3.25 per cwt.

Shore frozen herring, \$2 to \$3 per bbl.

Frozen squid, \$3.75 per cwt.

Mar. 1.

Big Concern Incorporated.

Articles of incorporation of the Pacific Coast Oil & Fertilizer Co., Ltd., of Vancouver, B. C., have been filed with the Register of Joint Stock Companies. The authorized capital stock is \$200,000, and the company intend to build a modern up-to-date fish oil and fish fertilizer plant in Skeena river district. Together with the offal from the salmon canneries and cold storage plants, the company propose to start catching and utilizing dogfish and shark after the most modern Norwegian methods. They also intend to build a saltery for the curing of herring and salmon. The incorporators are E. Reed, E. A. Browne, A. Chrishoffersen, T. G. Creed and H. Jacobsen.

Sch. Muriel Spoken.

Sch. Muriel of Boston was spoken by the steamship Chicago City last Monday in north latitude 40 degrees, 46 minutes, having been driven off her course by the recent heavy gales. She was furnished her position by the steamer.

Will Fit for Halibuting.

Capt. Archie McLeod will now fit the sch. Agnes for the fresh halibut fishery.